

SACHÍ, whose name translates as 'Child of Joy' is a homegrown restaurant celebrating life's simple pleasures: family, food, and friends. As you go through our menu, embark on a culinary voyage with a fusion of Mediterranean and Japanese flavors, which promises an unforgettable gastronomic experience.

Our chefs combine contemporary techniques and daring combinations. These are the features we embrace at SACHÍ.

#CHILDOFJOY

COLD STARTERS

SLICED SEABASS 525
Chili Yogurt, Basil Pesto

SALMON TATAKI 720
Spicy Ponzu Sauce

CURED BEEF 575
Basil Oil, Garlic Aioli

OCTOPUS CARPACCIO 620
Lemon Dressing, Yuzu Mayo

BEEF TATAKI 620
Sweet Soy, Mushroom

SALMON TARTARE 720
Fresh Salmon Cubes, Avocado,
Basil Oil

SEA BREAM CARPACCIO
(To Share) 1250
Whole Fresh Sea Bream
Served With Orange Soy,
Truffle Soy, Harissa

SALADS

CAESAR 580
Grilled Chicken, Charred Mixed
Lettuce, Parmesan

SHRIMP SALAD 630
Mixed With Greens, Edamame,
Light Dressing

GREEK QUINOA 480
Feta, Pomegranate and Black Olives

KALE 470
Feta Crumble, Caramelized Walnuts

CAPRESE 585
Mozzarella Chunks, Mix Of Tomatoes,
Rucola and Pesto

All Prices are Inclusive of 12% Service Charge and VAT

HOT STARTERS

TRUFFLE MUSHROOM

FLATBREAD 350

Grilled Flatbread, Mozzarella,
Mushroom Mayonnaise

FRIED FETA 490

Fig Jam, Walnuts

WARM SHRIMP 740

Lemon Garlic Dressing

GRILLED OCTOPUS 750

Sliced Octopus, Potatoes,
Pine Nuts

SLICED BEEF 1200

150g Beef Tenderloin,
Miso Sauce

BEEF EMPANADA 560

Chimichurri Sauce, Parmesan

GRILLED PRAWNS 710

Tomato Beurre Blanc Sauce

FRIED OCTOPUS 825

Al Pastor, Coriander Sauce

CRISPY BEEF 680

Fried Beef Strips, Sweet Soy,
Mashed Potatoes

SHRIMP TEMPURA 660

Spicy Teriyaki Mayonnaise

SACHÍ FRIES 250

Hand-Cut Potato Chips,
Parmesan

SUSHI

SASHIMI | 4 pcs

Salmon 600
Tuna 470
Sea Bass 470
Octopus 470

NIGIRI | 2 pcs

Salmon 410
Tuna 350
Shrimp 350
Sea Bream 350
Eel 350
Octopus 350

SPECIAL URA MAKI

CRISPY SAKE 570

Salmon, Cream Cheese, Shrimp and
Avocado Mix, Crispy Rice

TRUFFLE SEA BASS 535

Truffle Lemon Sauce, Caviar, Chili

FLAMED EBI 510

Fried Shrimp, Crabstick, Avocado and
Spicy Mayo

CALIFORNIA 510

Crab, Avocado and Caviar

AVOCADO SALMON 570

Salmon, Yuzu Kosho, Black Ginger

SPICY TUNA 535

Mixed with Spicy Mayonnaise,
Jalapeño, Crispy Rice

SHIITAKE (V) 410

Avocado, Shiitake, Cucumber,
Teriyaki

SACHI'S ARANCINI ROLL 685

Squid Ink Seafood Arancini,
Spicy Salmon Maki, Miso Mayo

SPECIAL NIGIRI SELECTION 935

(2 Pieces Each)

Beef Parmesan, Salmon and
Coriander Mayo, Sea Bream and
Grilled Avocado, Truffle Shrimp

(V) - Vegan

All Prices are Inclusive of 12% Service Charge and VAT

MAINS

FILET MIGNON 1850

Served With Sauce Of Your Choice:

- ✕ Truffle Mayonnaise
- ✕ Green Peppercorn
- ✕ Red Wine

GRILLED SEA BASS 1150

Choice Of:

- ✕ Miso Beurre Blanc
- ✕ Coriander Basil

SALMON STEAK 1300

Tahini Sauce, Walnut and
Cherry Tomato Salsa

DUCK LINGUINE 620

Creamy Ragu Sauce With
Smoked and Crispy Duck

SEAFOOD SPAGHETTI 840

Grilled Shrimp, White Fish Gravlax,
Yuzu Cream

OPEN BEEF LASAGNA 780

Beef Ragout, Beef Carpaccio,
Parmesan Espuma

RIGATONI ALLA NORMA 585

Tomato and Cheese Sauce,
Pine Nuts and Caramelized
Eggplant

MUSHROOM RISOTTO 760

Assorted Mushrooms,
Duxelles Mayo

MAINS TO SHARE

BIBIMBAP 2420

(Serves Two or More)

Beef Tenderloin Mixed With Sweet
Soy Rice and Poached Egg

LAMB SHANK 1900

(Serves Two)

Slow-Cooked Lamb Shank, Spicy
Tomato Orzo

SHRIMP SPAGHETTI 1850

(Serves Two)

Chili Tomato Sauce, Basil Oil and
Stracciatella

CHATEAUBRIAND 4250

(Serves Two or More)

Imported Beef Tenderloin (600g)
Served with Roasted Vegetables
and 3 Sauces

SIDE DISHES

3 WAYS POTATO 250

CHARRED BROCCOLI, CHILI BUTTER 260

PAN-SEARED MUSHROOMS 260

LIME CORIANDER RICE 190

DESSERT

TIRAMISU FONDANT 390
Mascarpone Cheese, Cocoa

BASQUE CHEESE CAKE 410
Tahini and White Chocolate Sauce,
Almonds

WARM CHOCOLATE SOUFFLÉ 450
Hazelnut Ice Cream, Caramel Sauce

PISTACHIO FONDANT 410
White Chocolate, Pistachio,
Cardamom Ice Cream

APPLE TATIN 375
Caramelized Apples,
Vanilla Ice Cream

STICKY DATE PUDDING 355
Caramel Sauce, Date Ice Cream

ALLERGIES

In case you have any dietary requirements or allergies, please inform your waiter as some dishes may contain any of the below allergens

Gluten, Sesame, Nuts, Crustacean, Eggs, Fish, Milk, Mustard, Celery, Peanuts, Soya, Shellfish, Lupins, Sulphite, Molluscs

Vegan options are available upon request

All Prices are Inclusive of 12% Service Charge and VAT